LA CIMBALI

M24

USO E INSTALLAZIONE

USE AND INSTALLATION

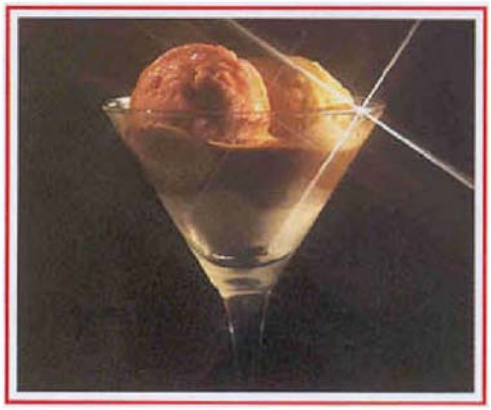
USAGE ET INSTALLATION

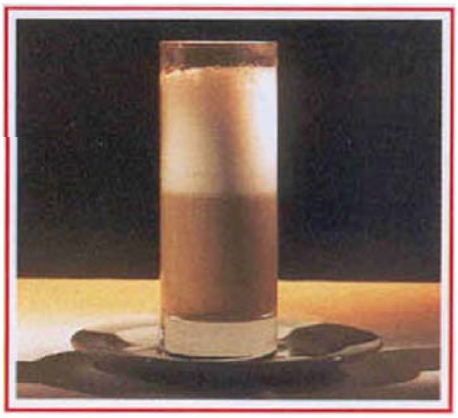
GEBRAUCH UND INSTALLATION

USO Y INSTALACIÓN

USO E INSTALAÇÃO

LA CIMBALI





Dichiarazione di conformità CE

Con la presente il **GRUPPO CIMBALI S.P.A.** dichiara sotto la propria responsabilità che:

EC Declaration of conformity

GRUPPO CIMBALI S.P.A., hereby declares, under its own responsibility, that:

Certificat de conformité CE

Par la présente le **GRUPPO CIMBALI S.P.A.** déclare sous sa propre responsabilité que:

EG-Konformitätserklärung

Die **GRUPPO CIMBALI S.P.A.** hiermit in eigener Verantwortlichkeit wie folgt:

Declaraciòn de conformidad CE

Con la presente el **GRUPPO CIMBALI S.P.A.** declara bajo su propia responsabilidad que:

Declaração de conformidade

Com a presente o **GRUPPO CIMBALI S.P.A.** declara, sob a própria responsabilidade que:

- Apparecchio - Appliance - Appareil
  Gerätes - Aparato - Aparelho
- Marca - Brand - Marque - Marke - Marca - Tipo
- Fabbricante - Manufacturer - Fabricant
  Hersteller - Fabricante - Fabricante
- Tipo di macchina - Type of machine - Type de la machine
  Maschinentypen - Tipo de la màquina - Tipo de la màquina
- N° della macchina - Serial number - N° de la machine
  Maschinen-Nummer - N° de la máquina - No de la máquina

- vedere targa dati
- refer to machine data
- voir étiquette données
- siehe Angaben zum Maschinentyp
- ver la placa de la caracterìsticas
- ver la plaqueta das características

è conforme alle seguenti direttive:
est conforme aux normatives suivantes:
es conforme a las siguientes directivas:
is in compliance with the following directives:
entspricht den folgenden Gesetzesbestimmungen:
está conforme às seguintes directrizes:

2006/95/EC **Direttiva bassa tensione - EC Low Voltage Directive - Normes CE Basse-tension**
EG-Niederspannungrichtlinie - Directiva de la maquinaria CE - Directiva sobre a baixa tensão CE

2004/108/EC **EMC - EC Electromagnetic Compatibility directive - Normes CE Compatibilité électromagnétique**
EG-Richtlinie Elektromagnetische Verträglichkeit - Directiva de la maquinaria CE
Directiva sobre a compatibilidade el.magn. CE

2006/42/EC **Direttiva macchine - EC Machinery Directive - Normes CE Machines -**
EG-Maschinenrichtlinie - Directiva de la maquinaria CE - Directiva sobre as máquinas CE

97/23/EC **Direttiva attrezzature a pressione (PED)** (Vedere tabella nella pagina successiva)
Pressure Equipment Directive (PED) (See chart in the following page)
Directive Èquipements sous Pression (PED) (Voir tableau dans la page suivant)
Richtlinie-Druckgeräte (PED) (Siehe Tabelle auf der nächsten Seite)
Directiva equipos a presión (PED) (Véase cuadro en la página siguiente)
Directiva equipos sobre pressão (PED) (Veja quadro na página seguinte)

e successive modifiche ed integrazioni.
et modifications ultérieures et intégrations.
y siguientes modificaciones e integraciones.
and later modifications and integrations.
sowie den nachfolgenden Änderungen und Ergänzungen.
e alterações e integrações subsequentes.

La presente dichiarazione perde la sua validità nel caso in cui l'apparecchio venga modificato senza espressa autorizzazione del costruttore oppure se installato o utilizzato in modo non conforme a quanto indicato nel manuale d'uso e nelle istruzioni.

This declaration is null and void if the machine is modified without the express authorization of the manufacturer or if improperly installed and used in such a way that does not comply with indications in the users' manual and the instructions.

La présente déclaration perd toute validité dans le cas où l'appareil est modifié sans l'autorisation du constructeur ou si l'appareil est installé ou utilisé de façon non conforme à ce qui est indiqué dans le manuel et dans le mode d'emploi.

Die vorliegende Bescheinigung verliert ihre Gültigkeit, falls das Gerät ohne ausdrückliche Genehmigung des Hersteller modifiziert werden sollte oder falls es nicht entsprechend der im Bedienungs- und Wartungshandbuch aufgeführten Anleitungen installiert oder benutzt werden sollte.

La presente declaración pierde su validez en el caso de que el aparato sea modificado sin expresa autorización del constructor, o bien si ha sido instalado o utilizado de forma no conforme a lo indicado en el manual de uso y en las instrucciones.

A presente declaração deixa de ter validade no caso em que o aparelho seja modificado sem autorização do construtor ou se instalado ou utilizado de maneira não conforme ao indicado no manual de uso e nas instruções.

Sede legale - Registered office - Siège social
Rechtssitz - Sede legal - Sede legal: Via A. Manzoni 17, Binasco (Mi), ITALY

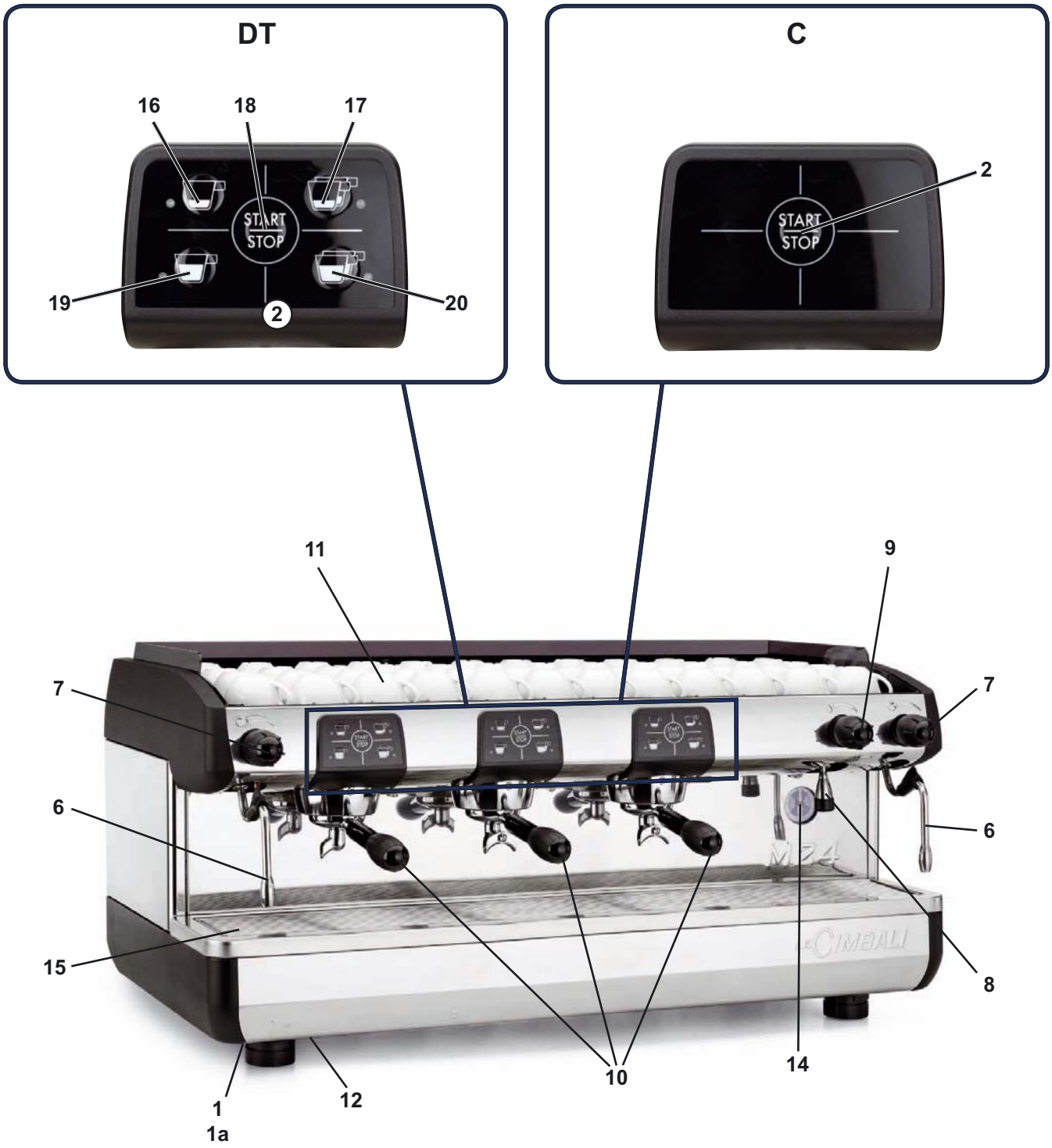
Data - Date - Date
Datum - Fecha - Data 30.08.2010

Product Development Manager

Industrial Manager

Code 952-098-030 (rev. 1130)

	P_{max} [bar]	T_{max} [°C]	**tipo di macchina** **Type of machine** **type de la machine** **Maschinentypen** **modelo de la machina** **tipo de la màquina**		2 gruppi 2 units 2 groupes 2 gruppen 2 grupos 2 grupos	3 gruppi 3 units 3 groupes 3 gruppen 3 grupos 3 grupos	4 gruppi 4 units 4 groupes 4 gruppen 4 grupos 4 grupos	
			Fluido - Fluid - Fluide **Flüssig - Fluido - Fluido**	**Capacità - Capacity - Capacitè** **Kapazität - Capacidad - Capacidade**				[L]
Caldaia Service boiler Chaudiére Heizkessel Caldera Caldeira	2 bar	133° C	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor		5 - 11	15	20	
Scambiatore Heat exchanger Èchangeur Wrmeaustauscher Intercambiador de calor Trocador de calor	12 bar	133° C	acqua water eau wasser agua água		0.18 - 0.25 x 2	0.18 - 0.25 x 3	0.18 - 0.25 x 4	


DT
16
18
17
START
STOP
19
20
2
C
START
STOP
2
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9
7
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10
14
1
1a
12

Legenda - Legend - Legende - Legende - Leyenda - Legenda

IT LEGENDA

1 Interruttore generale
1a Interruttore inserimento resistenze caldaia
2 Pulsantiera / Interruttore erogazione caffè
6 Lancia vapore orientabile
7 Manopola regolazione vapore
8 Lancia acqua calda
9 Manopola erogazione acqua calda
10 Portafiltro
11 Piano scaldatazze (*)
12 Interruttore scaldatazze (*)
14 Manometro caldaia / pompa
15 Bacinella
16 Pulsante erogazione 1 caffè corto
17 Pulsante erogazione 2 caffè corti
18 Pulsante STOP-CONTINUO / Prog
19 Pulsante erogazione 1 caffè lungo
20 Pulsante erogazione 2 caffè lunghi

I componenti - (*) - sono applicati solo in alcune configurazioni di prodotti.

GB LEGEND

1 Main ON/OFF switch
1a Boiler heat resistance switch
2 Pushbutton Panel / Coffee dispensing switch
6 Swivel steam jet pipe
7 Steam adjustment knob
8 Hot water dispensing pipe
9 Hot water dispensing knob
10 Filter holder
11 Cups-warmer (*)
12 Cup heating switch (*)
14 Boiler / pump pressure gauge
15 Pan
16 Dispensing push button - 1 short coffee
17 Dispensing push button - 2 short coffees
18 STOP-CONTINUOUS / Prog - push button
19 Dispensing push button - 1 long coffee
20 Dispensing push button - 2 long coffees

Items marked - (*) - are fitted in some product configurations only.

FR LEGENDE

1 Interrupteur général.
1a Interrupteur branchement résistance chaudière
2 Clavier / Interrupteur de débit du café
6 Tuyau (lance) orientable de la vapeur.
7 Poignée de réglage de la vapeur.
8 Tuyau (lance) d'eau chaude.
9 Poignée de débit de l'eau chaude.
10 Porte-filtres.
11 Chauffe-tasses (*)
12 Touche plateau chauffant (*).
14 Manomètre de la chaudière / pompe.
15 Cuvette.
16 Touche débit 1 café court
17 Touche débit 2 café court
18 Touche STOP-CONTINU / Prog
19 Touche débit 1 café long
20 Touche débit 2 café long

Les détails - (*) - ne sont appliqués qu'à certaines configurations de produits.

DE LEGENDE

1 Hauptschalter
1a Schalter zur Aktivierung der Wasserkesselbeheizung
2 Druckknopftafeln / Bedienung der Kaffeegruppen
6 Dampfrohr (beweglich)
7 Dampfhahn
8 Teewasserrohr (beweglich)
9 Teewasserhahn
10 Filterhalter
11 Tassenerwärmer (*)
12 Einschalter Tassenwärmeplatte (*)
14 Manometer Kessel / Pumpe
15 Wanne
16 Taste Abgabe 1 Espressokaffee
17 Taste Abgabe 2 Espressokaffees
18 Taste STOP-KONTINUIERLICHE / Prog
19 Taste Abgabe 1 normaler Kaffee
20 Taste Abgabe 2 normaler Kaffees

Die mit - (*) - gekennzeichneten Komponenten sind nur in bestimmten Modellen installiert.

ES LEYENDA

1 Interruptor general
1a Interruptor accionamiento resistencias caldera
2 Botoneras / Interruptor erogación café
6 Tubo (lanza) vapor orientable
7 Mando regulación vapor
8 Tubo (lanza) agua caliente
9 Mando erogación agua caliente
10 Portafiltro
11 Calientatazas (*)
12 Botón calienta-tazas (*)
14 Manómetro caldera / bomba
15 Bandeja
16 Botón erogación 1 café fuerte
17 Botón erogación 2 cafés fuertes
18 Botón STOP-CONTINUO / Prog
19 Botón erogación 1 café suave
20 Botón erogación 2 cafés suaves

Los detallos - (*) - se pueden aplicar sólo en algunas configuraciones del producto.

PT LEGENDA

1 Interruptor geral
1a Interruptor de inserimento de resistências da caldeira
2 Quadro de botões / Interruptor erogação café
6 Tubo vapor orientável
7 Manípulo regulação do vapor
8 Tubo água quente
9 Manípulo distribuição água quente
10 Porta-filtro
11 Grelha para esquentar chávenas (*)
12 Interruptor para aquecer as chávenas (*)
14 Manómetro caldeira / bomba
15 Bandeja
16 Botão distribuição 1 café forte
17 Botão distribuição 2 cafés fortes
18 Botão STOP-CONTÍNUO / Prog
19 Botão distribuição 1 café ligeiro
20 Botão distribuição 2 cafés ligeiros

Os detalhes - (*) - são aplicados só em algumas configurações de produtos

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Dear Madam, Dear Sir
Congratulations on your new Cimbali!
With this purchase, you have chosen an advanced espresso coffee machine built with the most modern technologies. This machine not only offers you a perfect combination of efficiency and functionality, but also provides you with all the tools you need to do your job in the best possible way.
We recommend that you take some time to read this Use and Maintenance Booklet. It will help you become more familiar with your new espresso machine, which we're sure you are looking forward to using.
Wishing you all the best.

GRUPPO CIMBALI S.p.A.

English

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1. General Rules

Please read the warnings and rules in this User's Manual carefully before using or handling the machine in any way because they provide important information regarding safety and hygiene when operating the machine.
Keep this booklet handy for easy reference.

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups.
- The machine must only be used by suitably trained employees who are well aware of the possible risks that can occur when operating the machine.
- The machine is for professional use only.
- The machine must not be used by children or by people with physical, sensorial, or mental impairments: if such people use the machine, they must be supervised during operation.
- The machine must not be left unattended.
- The machine must not be used outdoors.
- If the machine is stored in rooms where the temperature can drop below freezing, empty the boiler and water circuit tubes.
- Do not expose the machine to atmospheric agents (rain, sun, and cold).
- Noise: assessed acoustic pressure level 75,6db(A) (+/- 1db).
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the machine.

These chapters in the manual are to be used by qualified, authorized technical staff.

2. Installation Rules

WARNING

Installation, dismantling, and adjustments must only be performed by qualified and authorized technicians.

Carefully read the warnings and rules in this manual because they provide important information regarding safe installation, use and maintenance of the machine.

Keep this booklet handy for easy reference.

- Staff responsible for moving the machine must realize the risks in moving heavy loads.
  Move the machine carefully, using the correct lifting equipment (fork lift, for example).
  If moving the machine by hand, make sure:
  - enough people are available for the task, depending on the machine weight and difficult handling;
  - to always use the necessary safety gear (shoes/gloves).
- After removing the machine from its packing materials, make sure that the machine and its safety devices are intact.
- If the power supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous.
- Before plugging in the machine, make sure that the information on the nameplate (voltage, etc.) matches that of the electrical and water systems.
- Completely unwind the power supply cable.
- The coffee machine should sit on a flat, stable surface at least 20 mm from walls and from the counter. Keep in mind that the highest surface on the machine (the cup warmer tray) sits at a height of at least 1.2 meters. Make sure there is a shelf nearby for accessories.
- Room temperature must range between 10° and 32°C (50°F and 90°F).
- An electrical outlet, water connections, and a drain with siphon must be in the immediate vicinity.
- Do not install in rooms (kitchens) that are cleaned with jets of water.
- Do not clean the machine with jets of water.
- Do not obstruct openings or ventilation and heat vents.
- Do not install the machine outdoors.

These chapters in the manual are to be used by qualified, authorized technical staff.

3. Electrical Installation Rules

Prior to installation, make sure there is a circuit breaker installed with a distance between the contacts that allows for complete disconnection when there is a category III overload and that provides protection against current leakage equal to 30 mA. The circuit breaker must be installed on the power supply in compliance with installation rules.

If the power supply is not working properly, the machine can cause transitory voltage drops.

The electrical safety of this machine is only ensured when it is correctly connected to an efficient earthing system in compliance with the electrical safety laws in force. This fundamental safety requirement must be verified. If in doubt, request that a qualified electrician inspect the system. The manufacturer cannot be held responsible for any damage caused by the lack of an earthing system on the electrical supply.

It is unadvisable to use adaptors, multiple plugs, and/or extension cords. If their use is indispensible, only use simple or multiple adaptor plugs and extension cords that are in compliance with safety laws. Make sure these devices do not exceed the voltage capacity marked on the simple adaptor and on extension cords, and the maximum voltage marked on the multiple adaptor.

Check that the type of connection and voltage correspond with the information on the nameplate: see *illustrations chapter figure 1*.

For machines with a Y connection: see *illustrations chapter figure 2*.
For machines with a three-phase connection: see *illustrations chapter figure 3*.
For machines with a single-phase connection: see *illustrations chapter figure 4*.

4. Water Installation Rules

WATER REQUIREMENTS
Water used in coffee machines must be potable and suitable for human consumption (see laws and regulations in force).
Check on the machine's water inlet that:

- the pH level complies with the laws in force
- the chloride value is less than 100 mg/l

If the values do not fall within the limits, an appropriate water treatment device must be inserted (respecting the local laws and compatible with the machine).
If the machine uses water with a hardness exceeding 8°F (4.5 °D), a specific maintenance plan must be implemented according to the hardness detected and machine usage.

WARNING
Only use the supplied parts for installation. If other parts are installed, they must be new (not used) and they must be able to come in contact with potable water suitable for human consumption (according to local laws in force).

WATER CONNECTIONS
Place the machine on a flat surface and stabilize it by adjusting and securing the feet.

Hook up the water connections as shown in the *Illustrations chapter Figure 5*, respecting the hygiene, water safety, and anti-pollution laws in the country of installation.

Note: If the water pressure can rise above six bar, install a pressure reducer set at 2-3 bar. See *Illustrations chapter Figure 6*.

Water draining tube: place the end of the water draining tube in a drain with a siphon for inspection and cleaning.
IMPORTANT: The curves of the draining tube must NOT bend as shown in *Illustrations chapter Figure 7*.

These chapters in the manual are to be used by qualified, authorized technical staff.

5. Installation Check-up

WARNING: AFTER INSTALLATION, CHECK TO SEE IF THE MACHINE IS WORKING PROPERLY (see the Installation Module C)

WATER CONNECTIONS

- No leaks from the connections or tubes

FUNCTIONING

- Boiler and operating pressures are normal.
- The pressure gauge is working properly.
- The self-leveling device is working properly.
- The expansion valves are working properly

WARNING: ONCE THE MACHINE HAS BEEN INSTALLED AND IS READY FOR USE, BEFORE ALLOWING THE WORKER TO START USING THE MACHINE, WASH THE INTERNAL COMPONENTS ACCORDING TO THE INSTRUCTIONS BELOW:

GROUPS

- Hook up the filter holders to the groups (without coffee).
- Let each group dispense water for about a minute.

HOT WATER

- Continuously dispense hot water (pressing the appropriate button) until at least 5 liters of water have been used for a machine with 2 groups, 8 liters for a machine with 3 groups and 10 liters for a machine with 4 groups (see the “Cleaning and Maintenance” Chapter in the User’s Manual).

STEAM

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.

USE

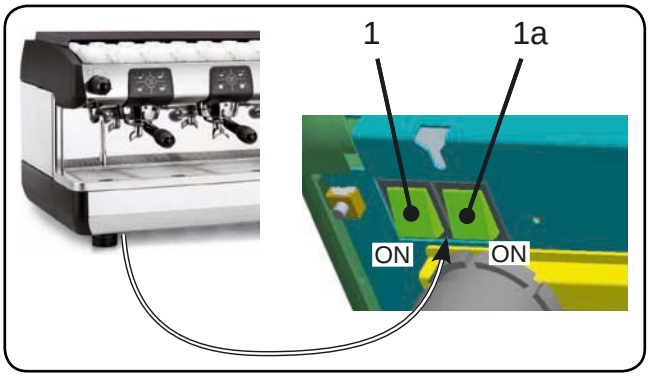
6. Setting at work

"Before switching on the machine, ensure the following:
The mains switch is on.
The water mains tap is open".

CAREFULLY PAY ATTENTION TO THE SEQUENCE FOR ACTIVATING THE SWITCHES (1) AND (1A).

Press the luminous main switch (1); the related indicator light switches on. For DT versions, the key LEDs also light up. If the water level in the boiler is lower than the minimum limit, the boiler will be filled to the right level, indicated by restored pressure in the manometer-pump.

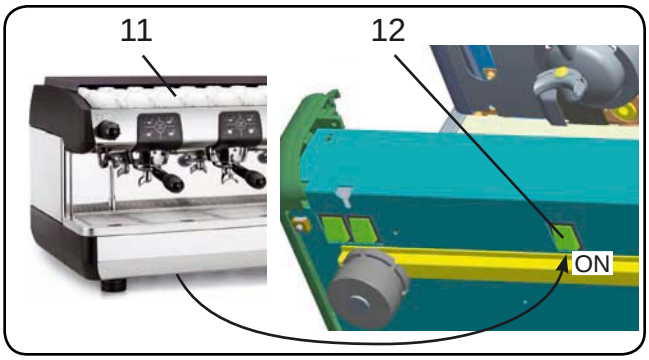
ONLY AFTER **the boiler filling process has been completed** should you press the light switch that activates the resistance (1A); the related indicate light switches on and the heating phase begins.



Wait until the operating pressure (approx. 1.2 bar) appears on the manometer (14).
At this point, the machine is ready for use.

7. Cup-Warmer (when provided)

Place only coffee cups, cups and glasses to be used in conjunction with the coffee machine on the cup-warming plate.
Ensure that the coffee cups are completely drained before placing them on the cup-warming plate.
No other objects shall be placed on the cup-warming plate (11).
Press the button (12) and check to see that the light turns on.



8. Heating phase

DT version. During heating, if one of the coffee dispensing push buttons is pressed, the machine dispenses a coffee at the temperature reached at the time.

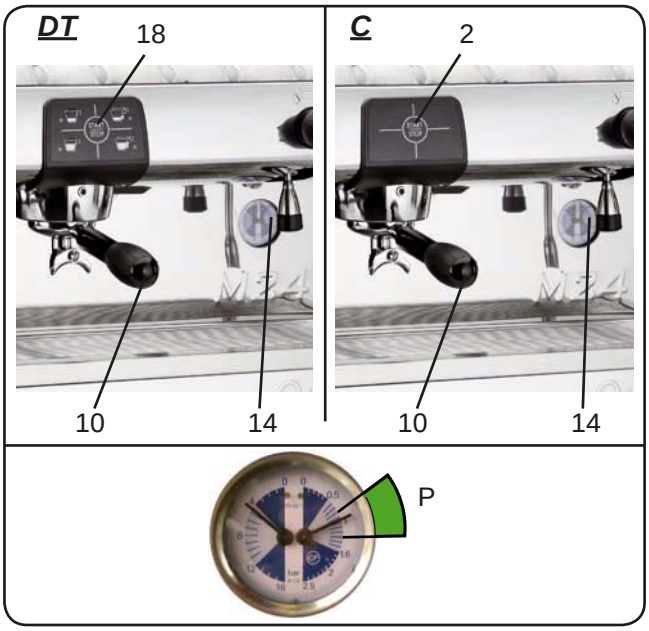
C version. During heating, if one of the coffee dispensing button (2) is pressed, the machine dispenses a coffee at the temperature reached at the time.

Heating is completed when the boiler gauge indicator (14) remains stable in the P green area.

The machine is now ready to dispense coffee, steam and hot water.

DT version. To make sure that the dispenser unit and the filter holder (10) are at similar temperatures, press the coffee dispensing push button (18) and let the machine dispense coffee for a few seconds. Then press again the push button (18) to stop dispensing.

C version. To make sure that the dispenser unit and the filter holder (10) are at similar temperatures, press the coffee dispensing switches (2) and let the machine dispense coffee for a few seconds. Then press the switch (2) to stop dispensing.

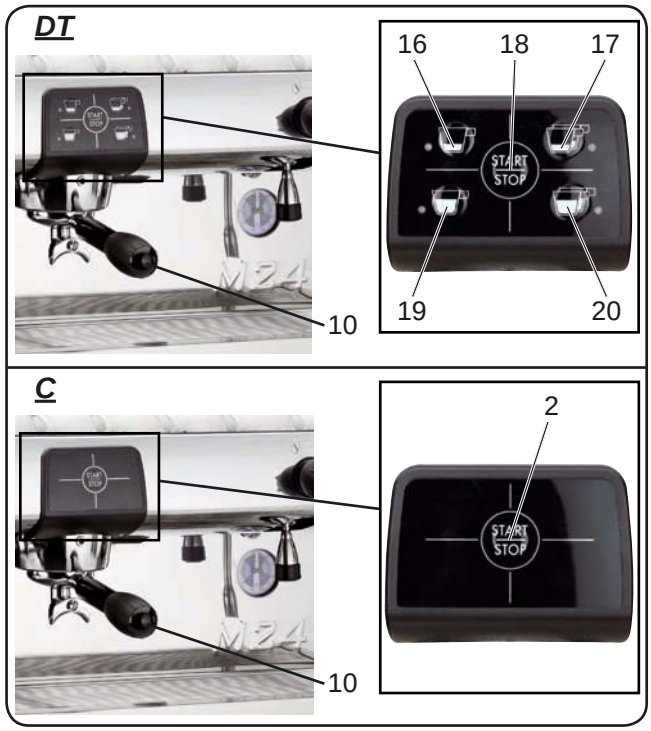


9. Delivery of the coffee

Remove the filter holder (10), empty out any coffee grouts and fill it up with 1 or 2 servings of ground coffee, depending on the filter holder used.
Press the ground coffee in filter down uniformly, using the grinder/doser presser.
Remove any residues of ground coffee from the filter rim.
Fit and tighten the filter holder (10) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (10).

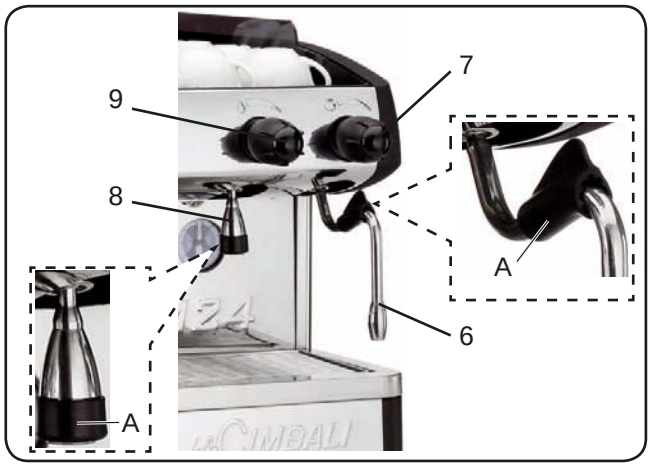
DT version. Press the coffee dispensing push button (16, 17, 19, 20) for the required serving; the machine will stop automatically.
Press the push button (18) for continuous dispensing.
Dispensing, whether for dosed servings or in the continuous dispensing mode, can be interrupted at any time by pressing the STOP push button (18).

C version. Press the coffee dispensing button (2) and dispense.
When the desired dose is obtained, press button (2) again to stop dispensing.



10. Other hot beverage

Scalding hazard! Use the appropriate insulating devices (A) to move the water and steam wands.



Steam dispensing

Complete immerse the left or right steam nozzle (6) (if supplied) in the container with the beverage to be heated.
Turn the steam adjustment knob (7) counter-clockwise.
Wait until the beverage has reached the desired temperature.
Afterwards, turn the knob (7) clockwise to stop the steam from exiting.

Note. At the conclusion of each steam dispensing phase, clean the inside of the steam nozzle as follows: turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

Heating milk for frothy coffee (cappuccino)

General indications

Milk is a delicate biological product and can easily deteriorate. Heat modifies its structure. Milk must be kept at a storage temperature no higher than 5°C (41°F) from the moment the container is opened and throughout its entire period of use. Our storage appliances are suitable for this purpose.
NOTE: at the end of the work day (or not more than 24 hours from the time the container is opened), any remaining milk must be discarded.

Use a tall narrow jug and fill it up to about the half-way mark. Then plunge the steam jet pipe (6) into the milk.
Gradually open up the steam tap (7) and heat the milk for a few seconds.

When the amount of foam and sufficiently warm temperature are reached, stop the steam by turning the knob (7) in the opposite direction.
When the steam jet pipe (6) is no longer required, clean it thoroughly with a sponge and a clean cloth.

Dispensing hot water

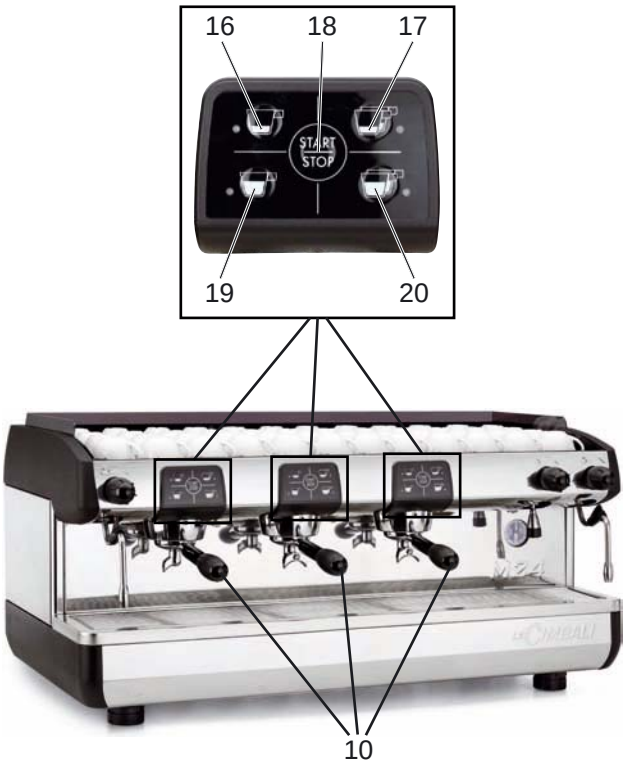
Place a container beneath the hot water tube (8) and turn the hot water dispensing knob (9) counter-clockwise.
When the desired amount is reached, stop the hot water by turning the knob (9) clockwise.

11. Programming the coffee measures (only DT version)

How to access the programming function
To enter the programming mode, press push button (18) and keep it pressed for about 8 seconds; the blinking LED light sequence above the keys and the intermittent buzzer indicates that the machine is in the programming phase.
To exit the programming mode, after programming the various drinks, press push button (18) again.

"Before programming the coffee dispensing push buttons fill the filter holder with the correct serving of ground coffee. Don't use coffee grouts for programming servings."

Fit and tighten the filter holder (10) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (10).
Press (and keep momentarily pressed) the coffee dispensing push button (16, 17, 19 or 20) corresponding to the required serving to be programmed; the LED of the key to be programmed stays on and does not blink.
When the amount of coffee in the cup reaches the required level, release the coffee dispensing push button.
Repeat the above operations for the other coffee push buttons.
Note: if you make a programming mistake, use a new dose of ground coffee and repeat the operation.



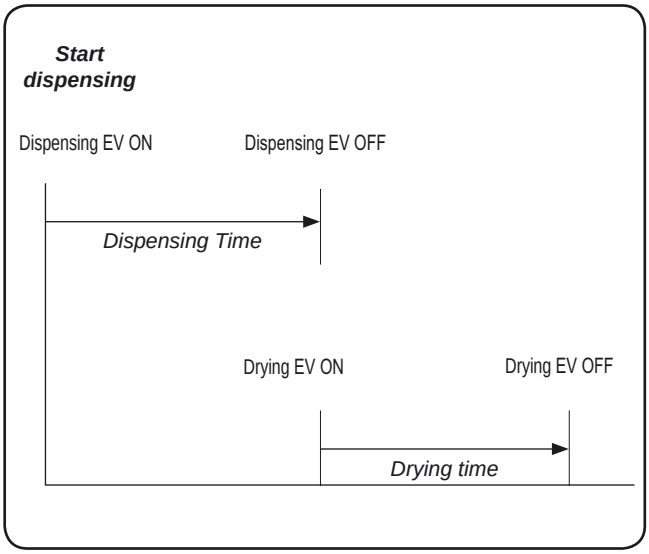
11.1 Programming the Drying time (when provided)

The drying phase allows the coffee dispensing panel to dry and sends water inside of it to the drain tube.

At the end of each dispensing cycle, the drying time counter starts (the factory setting is 5 seconds for all keys).
To program a longer or shorter drying time, please follow these steps:

- Press and hold down any STOP/prog (18) key for about 8 seconds. The sequenced blinking LED lights above the keys and the intermittent buzzer indicate that the machine is in the "*coffee dose*" programming phase;
- Press and hold down the STOP/prog (18) key for the left dispensing group: a different buzzer sound indicates that the machine is in the *drying* time programming phase;
- Press any dispensing key (16, 17, 19 or 20) and hold it down for the seconds you want to assign for the drying time. Afterwards, release the key;
- At the end of the "*drying time* " programming procedure, press a STOP/prog (18) key to return to the *coffee dose* programming level;
- Press a STOP/prog (18) key again to exit the programming menu.

Note: Accessing the *Drying Time* programming screen zeros the 5 second factory setting for all keys.

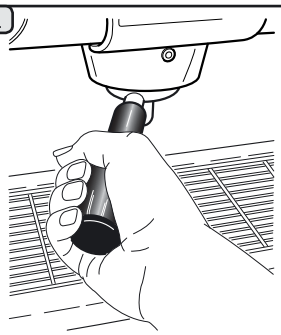


11. Cleaning and maintenance

For correct application of the food safety system (HACCP), please follow the instructions in this paragraph.

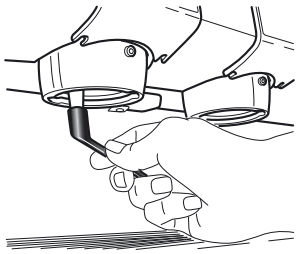
CLEANING DISPENSING UNIT - ***This operation must be made on all the groups at the end of each working day***

1



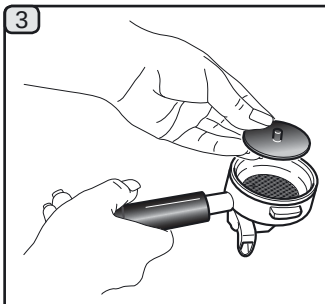
Remove the filter holder from the coffee group.

2



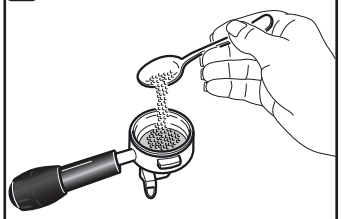
Using a brush, clean the cover gasket.

3



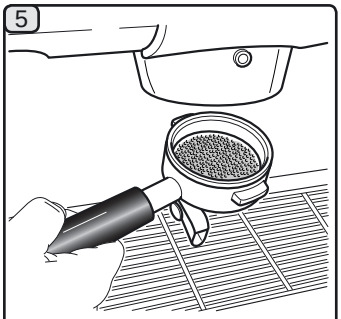
Insert the rubber disk into the filter-holder with its filter.

4



Pour in a packet or dosing cupful of detergent powder.

5

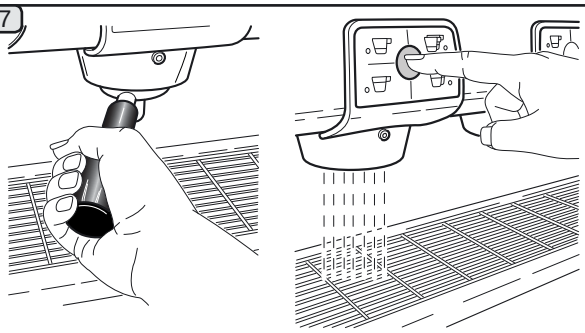


Attach the filter-holder to the dispenser unit.

6

Press the stop button and press it again after 10 seconds. Repeat this step 10 times.

7



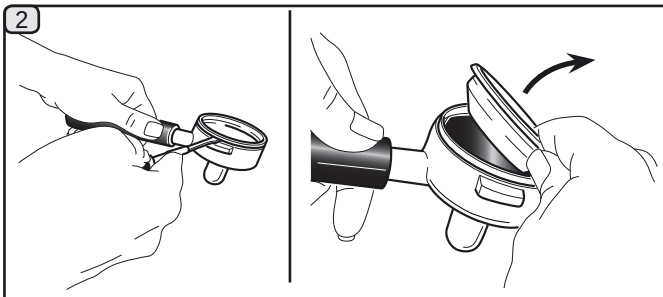
Remove the filter holder; Press the stop button and execute the rinse cycle with water for about 30”.

FILTER-HOLDERS - ***This operation must be made on all the filter-holders at the end of each working day***

1

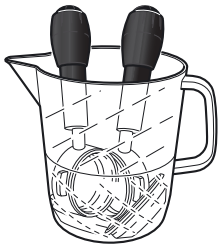
Put a liter of cold water in a suitable container and add detergent.

2



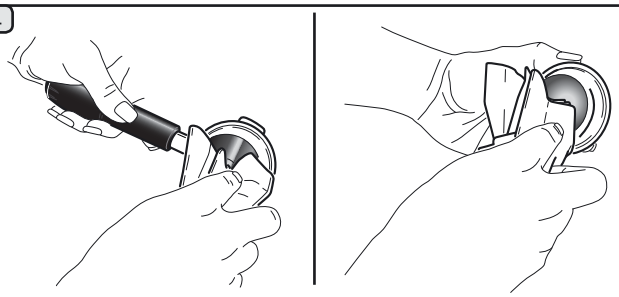
Remove the filters from the filter-holders.

3



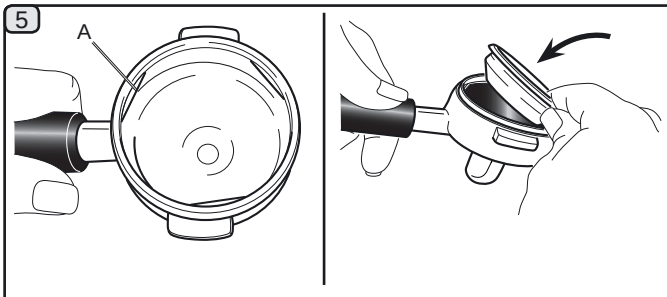
Soak the filters and the filter-holders in this solution for about 2 hours.

4



Remove any residue with a sponge and rinse well with cold water.

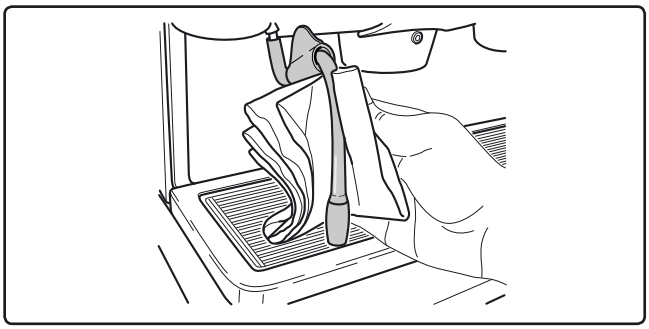
5



Place the filters back in the filter holder, making sure that the anchoring spring (A) of the filter is in its slot.

STEAM AND HOT WATER DISPENSING PIPES - ***This operation must be made at the end of each working day***

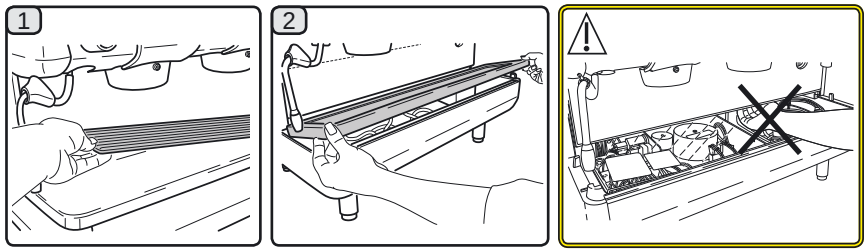
Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.
To clean the inside of the steam nozzle, follow these steps:
Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.



GRILLE AND DRIP BASIN - ***This operation must be made at the end of each working day***

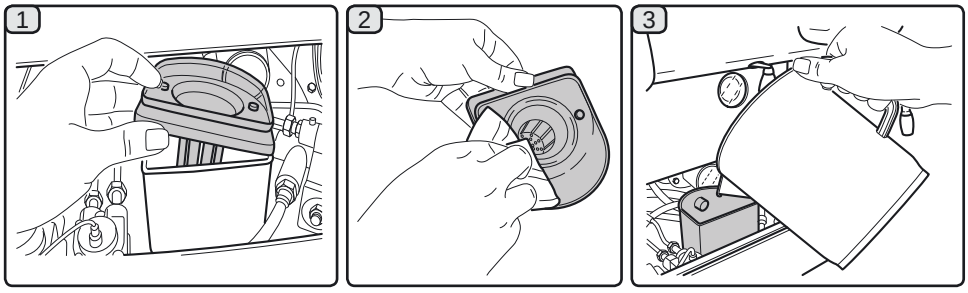
1. Remove the grille from the basin.
2. Extract the basin.
3. Rinse the grid and tray under running water.

Danger of burns
DO NOT insert your hands beneath the front panel.



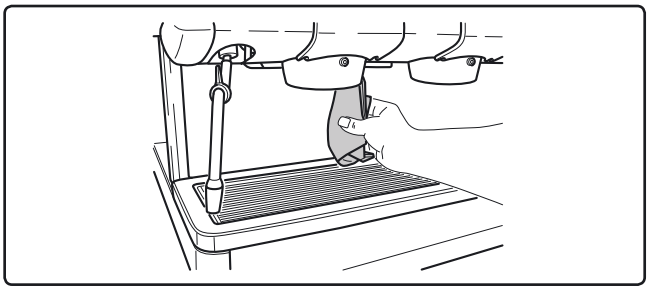
DISCHARGE BASIN - ***This operation must be made at the end of each working day***

1. After removing the tray, remove the lid to the draining tray.
2. Remove any residues with a sponge and rinse well with cold water.
3. Pour about a liter of hot water into the discharge basin to remove any discharge residues.



BODYWORK - ***This operation must be made at the end of each working day***

Use a soft cloth and cleaning products WITHOUT ammonia or abrasives, removing any organic residue present in the work area.
NOTE. Do not spray liquids into the panel slots.



ATTENTION
When the machine has not been used for more than 8 hours, and in any case once a day, the internal components must be washed before use, in accordance to the following instructions:

Supply Groups

Insert the filter carriers into the groups (without coffee) and dispense from each group for one minute.

Hot water

Dispense hot water repeatedly (using the relative command) until at least 5 liters of water have been dispensed from the 2-group machine, 8 liters of water from the 3-group machine and 10 liters from the 4-group machine.

Steam

Allow the steam to flow for approximately one minute, using the appropriate commands.

13. Rules for the worker operating the machine

BEFORE YOU START

WARNING: BEFORE YOU START OPERATING THE MACHINE, WASH THE INTERNAL COMPONENTS FOLLOWING THE INSTRUCTIONS INDICATED BELOW.
THESE STEPS MUST BE REPEATED AT LEAST ONCE A DAY AND WHEN THE MACHINE HAS NOT BEEN OPERATED FOR MORE THAN 8 HOURS.

Groups

- Hook up the filter holders to the groups (without coffee).
- Let each group dispense water for about a minute.

Hot Water

- Continuously dispense hot water (pressing the appropriate button) until at least 5 liters of water have been used for a machine with 2 groups, 8 liters for a machine with 3 groups and 10 liters for a machine with 4 groups (see the “Cleaning and Maintenance” Chapter in the User’s Manual).

Steam

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.

ON THE JOB

Steam dispensing

- Before heating the beverage (water, milk, etc.), open the steam nozzle for at least 3 seconds and let the steam escape so that the condensation is eliminated.

Coffee dispensing

- If the machine has not been used for more than an hour, before making coffee, dispense about 100 cc and discard the liquid.

Hot water dispensing

- If the machine has not been used for more than an hour, before using the hot water, dispense about 200 cc and discard the liquid.

Cleaning the coffee circuits

- Please read the specific section in the user’s manual to learn how to clean these circuits.

14. Caution

Danger of burns
The areas marked with this sign become hot. Great care should be taken when in the vicinity of these areas.

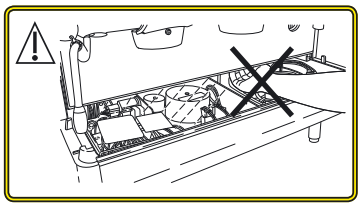
WARNING: Hot surface
ACHTUNG: Heisse Oberfläche
ATTENTION: Surface chaude
ATTENZIONE: Superficie calda

GENERAL

The manufacturer disclaims all liability for damages to items or persons due to improper use or due to the coffee machine being used for reasons other than its intended use.

Never work the coffee machine with wet hands or naked feet.

Danger of Burns
Do not place the hands or other parts of the body close to the coffee distribution points, or near to the steam and hot water nozzles.
If the cup heating tray is missing, DO NOT insert your hands beneath the front panel.



Ensure that the machine is not handled by children or persons who have not been instructed in its correct use.

Cup-warming plate
Place only coffee cups, cups and glasses to be used in conjunction with the coffee machine on the cup-warming plate.
Ensure that the coffee cups are completely drained before placing them on the cup-warming plate.
No other objects shall be placed on the cup-warming plate.

MACHINE CLOSE-DOWN
When the machine remains unattended for a long period of time (at night, during the weekly closing day or during holidays) the following operations shall be performed:
- Remove the plug or switch off the main switch.
- Close the water tap.

Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions or damage to persons or items.

15. Maintenance and Repairs

If the machine is not working properly, turn off the machine, turn off the main off-on switch, and call the service center.

WARNING: Maintenance by unqualified people can jeopardize the safety and conformity of the machine.
Only use qualified, authorized technicians for repairs.

WARNING
Only use original spare parts guaranteed by the manufacturer.
If original spare parts are not used, the manufacturer warranty will no longer be valid.

WARNING
After maintenance, perform the installation CHECK-UP as indicated in the specific section of the user's manual.

If the power supply cord is damaged, switch off the machine and request a replacement from the service center.

To ensure safety during operation, it is absolutely necessary to:
- follow all the manufacturer's instructions;
- **have qualified and authorized technicians** periodically check that all safety devices are intact and functioning properly (the first inspection within three years of purchase and every year after that).

16. Dismantling the machine

Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive for the recycling of electric and electronic equipment.

GRUPPO CIMBALI electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.
Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or improper use of the same, can be harmful to humans and the environment.

Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.

DISMANTLING THE MACHINE
To protect the environment, please proceed in compliance with the local laws in force.

17. Defects - Malfunctions

Direct action by the customer

Before calling service personnel, to avoid useless expense, check whether the machine problem corresponds to one of the cases listed below.

PROBLEM	CAUSE	SOLUTION
The coffee machine is not working.	No electricity supply.	Check the electricity supply. Check the position of the ON/OFF switch (1).
The coffee machine is not heating up.	Wrong position of the switch (1a).	Press the switch (1a).
Leaking from the filter holder rim (10).	Underpan gasket dirty with coffee.	Clean using the special brush provided.
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Filter holes blocked or filter holder (10) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge pan hole blocked.	Clean. Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call a plumber.
The automatic level control devices remain in operation.	Same causes as above.	Same solution as above.

LA CIMBALI

Immagini - Illustrations - Images - Abbildungen - Im genes - Imagens

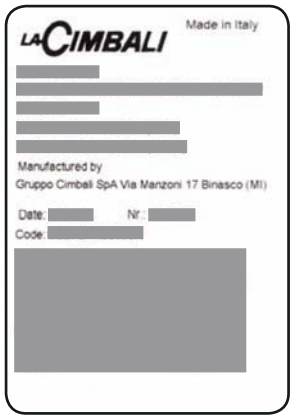


Fig. Abb. 1

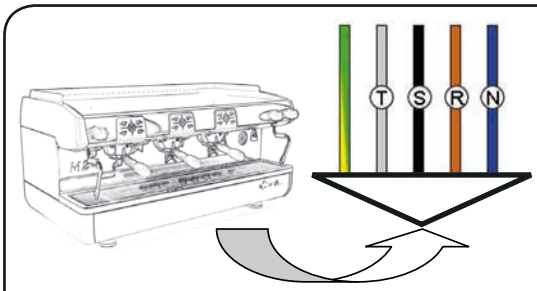


Fig. Abb. 2

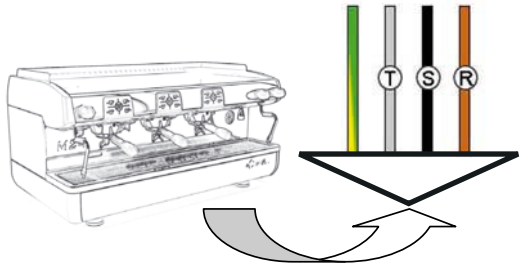


Fig. Abb. 3

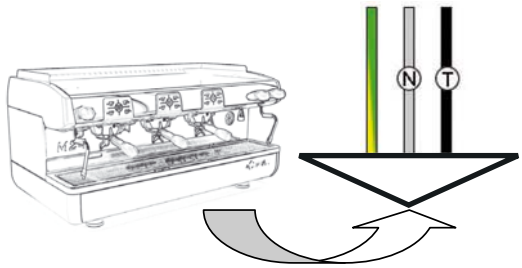


Fig. Abb. 4

Colore cavi ires colour Couleur cables
arbe der Dr hte Color cables Cor cabos

Collegamento trifase Three phase connection
Raccordement triphas Dreiphasig Anschlu
Cone i n trif sica iga o trif sica

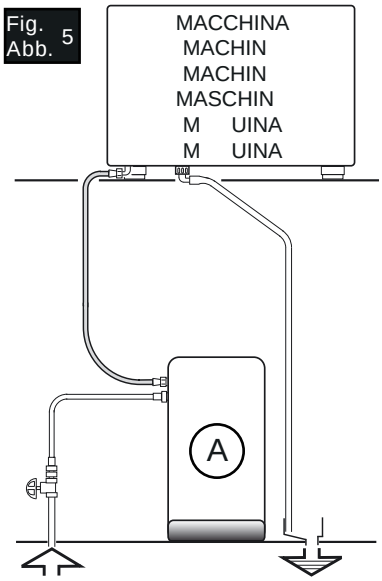
T Grigio (Nero) - Grey (Black) - Gris (Noir)
Grau (Schwarz) - Gris (Negro) - Cinza (Preto)
S Nero - Black - Noir - Schwarz - Negro - Preto
R Marrone - Brown - Brun - Braun - Mar n - Marron
N Azzurro - Blue - Bleu - Blau - Az l - Azul

Collegamento monofase Single phase connection
Raccordement monophase Einphasigem Anschlu
Cone i n monof sica iga o mono f sica

N Bianco - White - Blanc
Wei - Blanco - Branco
T Nero - Black - Noir
Schwarz - Negro - Preto
1

N Azzurro - Blue - Bleu
Blau - Az l - Azul
T Marrone - Brown - Marron
Braun - Mar n - Marron
2

Fig. Abb. 5



A) eventuale dispositivo per il trattamento dell'acqua
A) possible water treatment device
A) ventuel dispositif pour le traitement de l'eau
A) inheit zur Wasseraufbereitung (sofern installiert)
A) posible dispositivo para el tratamiento del agua
A) eventual dispositivo para o tratamento da gua

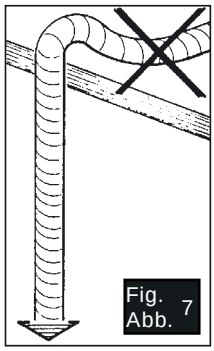


Fig. Abb. 7

nstallare un rubinetto alimenta ione ac ua
nstall a water feeding tap
installer un obinet alimentation eau
asserversorgungshahn erforderlich
nstalar un grifo alimentaci n agua
nstalar um Torneira alimenta o gua

PR SSION MA . R T
WAT R MAINS MA . PR SSUR
PR SSION MA . AU D ILL
MA . DRUC D R
WASS RL ITUNG
PR SION MA . R D
PR SS O MA . R D
6 bar - 0,6 MPa

/8 GAS - GA -
G S

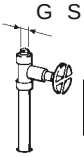
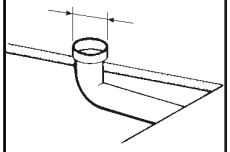


Fig. Abb. 6

SCARICO A
PA IM NTO
DRAIN
IDANG DU LOCAL
BOD NAB LUSS
D SCARGA
D SCARGA

Min. 5 mm.



Cambio alimenta ione elettrica - Changing the electric power supply - Changement de l'alimentation lectri ue
Austausch des Net teils - Cambio alimentaci n el ctrica - Mudan a de alimenta o el ctrica

Questi capitoli del manuale sono ad uso del personale tecnico qualificato e autorizzato.

These chapters in the manual are to be used by qualified, authorized technical staff.

Ces chapitres du manuel sont à l'usage du personnel technique qualifié et autorisé.

Diese Kapitel des Handbuches wenden sich an qualifizierte und offiziell befugte Fachtechniker.

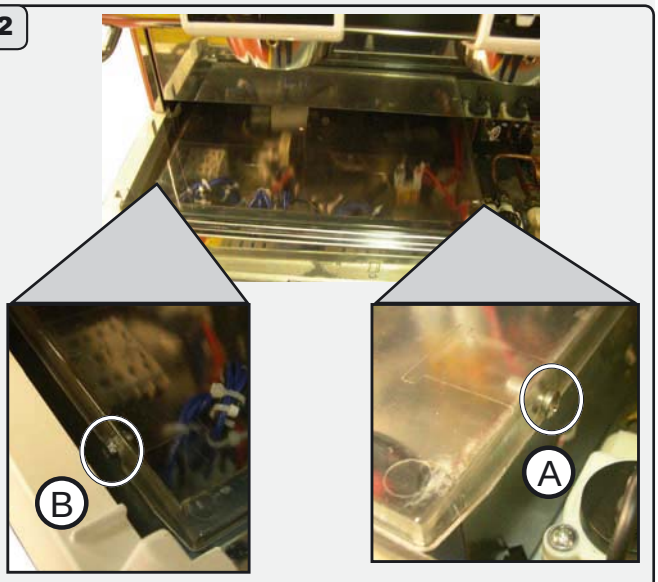
Estos capítulos del manual son para su uso por parte del personal técnico cualificado y autorizado.

Estes capítulos do manual são para serem utilizados pelo pessoal técnico qualificado e autorizado.

1

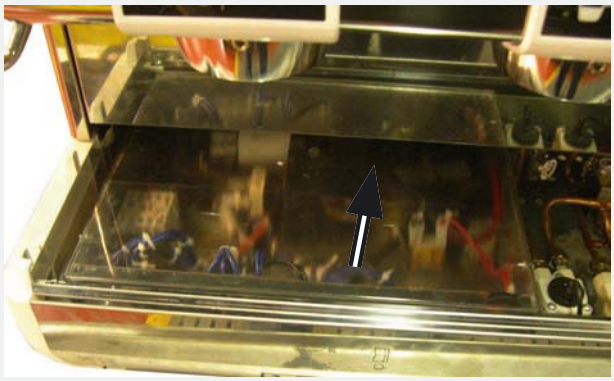
Rimuovere la bacinella - Remove the tray
Retirer la cuvette - Die Wanne abnehmen
uitar la bandeja - Remover o tabuleiro

2



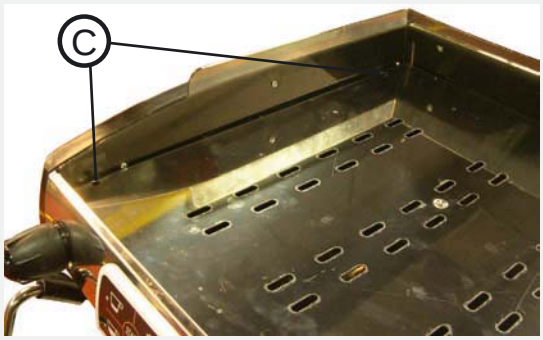
Svitare la vite (A) e allentare la vite (B)
Unscrew the screw (A) and loosen the screw (B).
D visser la vis (A) et d sserrer la vis (B)
Die Schraube (A) losschrauben und die Schraube (B) lockern
Destornillar el tornillo (A) y aflojar el tornillo (B)
Desapertar o parafuso (A) e afrouxar o parafuso (B)

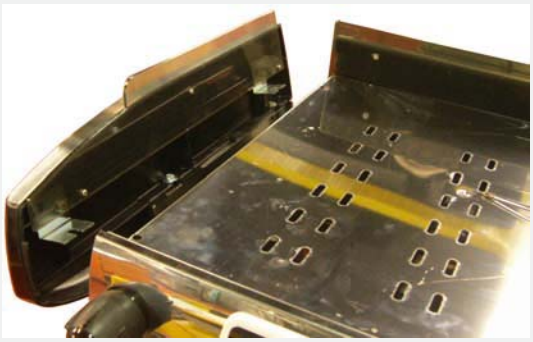
3



Spingere il coperchio della scatola elettrica verso l interno macchina, sollevarlo e rimuoverlo.
Push the lid of the electric box toward the inside of the machine. Lift and remove it.
Pousser le couvercle du boitier lectrique vers l'int rieur de la machine, le soulever et le retirer.
Die Abdeckung des Netzteilgeh uses zur Maschine hin schieben, anheben und abnehmen.
mpujar la tapadera de la caja el ctrica hacia el interior de la m quina, levantarla y quitarla.
mpurrar a tampa da caixa el ctrica para o interior da m quina, levant -la e remov -la.

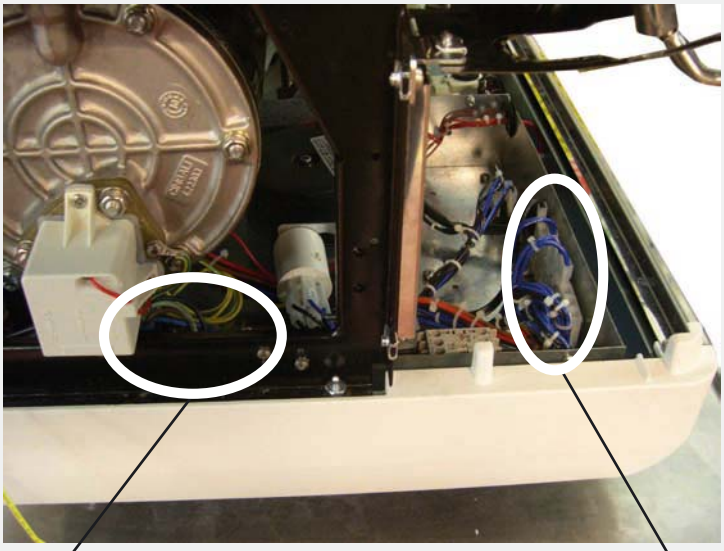
4





Allentare le 2 viti di fissaggio (C) e rimuovere la fiancata sinistra. - Loosen the 2 fastening screws (C) and remove the left side.
Desserrer les 2 vis de serrage (C) et retirer le c t gauche. - Die beiden Schrauben (C) lockern und das linke Seitenpaneel abnehmen.
Aflojar los 2 tornillos de fijación (C) y quitar el lateral izquierdo. - Afrouxar os 2 parafusos de fixação (C) e remover o lado esquerdo.

5



issacavo Cable clamp
Câble de fixation - Kabelklemme
Sujetacable - Fixador de cabo
orsettiera Terminal strip
o te bornes lemmleiste
ornera uadro de bornes

Tramite un caccaivite a croce rimuovere i fili dalla morsettiera; quindi allentare le viti del fissacavo e rimuovere il cavo di alimentazione elettrica.
Use a Philips screw to remove the cables from the terminal strip. Loosen the cable clamp screws and remove the electric power supply cable.
Retirer les fils de la boîte à bornes, à l'aide d'un tournevis cruciforme; puis desserrer les vis du fixe-câble.
Mit einem Kreuzschraubenzieher die Leiter von der Klemmleiste abziehen; ausschließlich die Schrauben zur Kabelbefestigung lockern und das Netzkabel abziehen.
Mediante un destornillador de estrella desmontar los cables de la bornera; luego aflojar los tornillos del sujeta cable y quitar el cable de alimentación eléctrica.
Através de uma chave de fendas em cruz remover os fios do quadro de bornes e em seguida afrouxar os parafusos do fixador de cabos. Remover aindar o cabo de alimentação eléctrica.

Attenersi alle indicazioni delle pagine seguenti a seconda della tipologia di collegamento.
ollow the instructions on the next pages according to type of connection.
Se conformer aux indications de les pages suivantes selon le type de branchement.
Halten Sie sich je nach Art des Anschlusses an die auf der n chsten Seiten aufgef hrten Angaben.
Respetar las indicaciones de las siguientes páginas según la tipología de conexión.
Respeitar as indicações das páginas seguintes segundo a tipologia de conexão.

ATTENZIONE! Nel caso di collegamenti trifase senza neutro o monofase il cavo di alimentazione elettrica deve essere sostituito.

WARNING! In the event of a three-phase connection without a neutral wire or a single-phase connection, the electric cable must be replaced.

ATTENTION Dans le cas de branchements triphas s sans neutre ou monophas , le c ble d'alimentation lectri ue doit tre remplac .

U BEACHTEN: Bei dreiphasigem Anschlu ohne neutralen Leiter sowie bei einphasigem Anschlu mu das **Netzkabel ausgetauscht werden.**

¡ATENCIÓN! En el caso de conexiones trifásicas sin neutro o monofásicas, hay que sustituir el cable de alimentaci n el ctrica.

ATENÇÃO! No caso de conexões trifásicas sem neutro ou monofásico o cabo de alimentação eléctrica tem de ser substitu do.

Sezioni nominali dei cavi da utilizzare:
Nominal sections of cables to use:
Sections nominales des câbles à utiliser:
Nominaler Leiterquerschnitt:
Secciones nominales de los cables que hay que utilizar:
Secções nominais dos cabos a utilizar:

8 - 15 N	min. H 5 - o H 5RN-	- 5 x 1,5mm²
22 -2	min. H 5 - o H 5RN-	- x 2,5mm²
22 -2	min. H 5 - o H 5RN-	- x mm²

Colore cavi ires colour Couleur cables arbe der Dr hte Color cables Cor cabos

Collegamento trifase Three phase connection
Raccordement triphas Dreiphasig Anschlu
Cone i n trif sica iga o trif sica

T Grigio - Grey - Gris - Grau - Gris - Cinza
S Nero - Black - Noir - Schwarz - Negro - Preto
R Marrone - Brown - Brun - Braun - Mar n - Marron
N Azzurro - Blue - Bleu - Blau - Az l - Azul

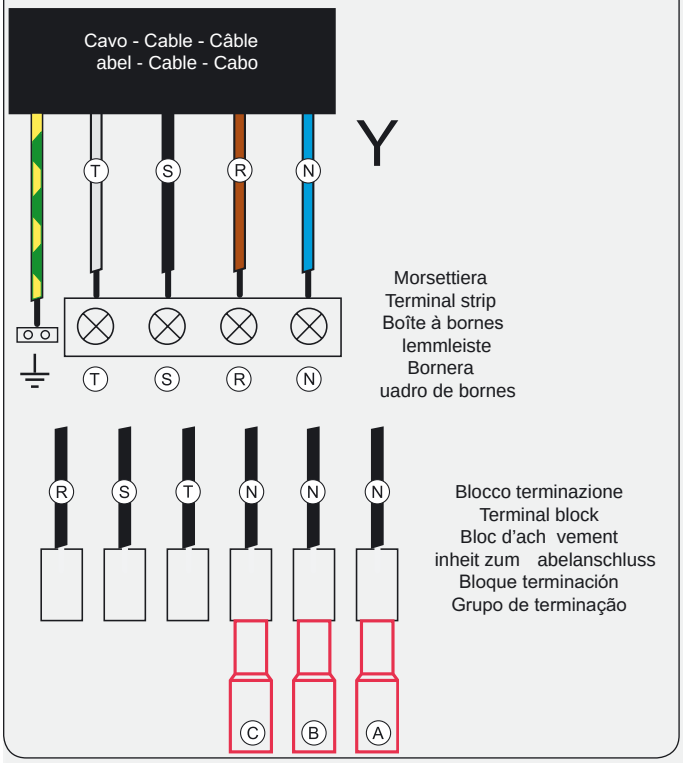
Collegamento monofase Single phase connection
Raccordement monophase Einphasigem Anschlu
Cone i n monof sica iga o mono f sica

1
N Bianco - White - Blanc Wei - Blanco - Branco
T Nero - Black - Noir Schwarz - Negro - Preto

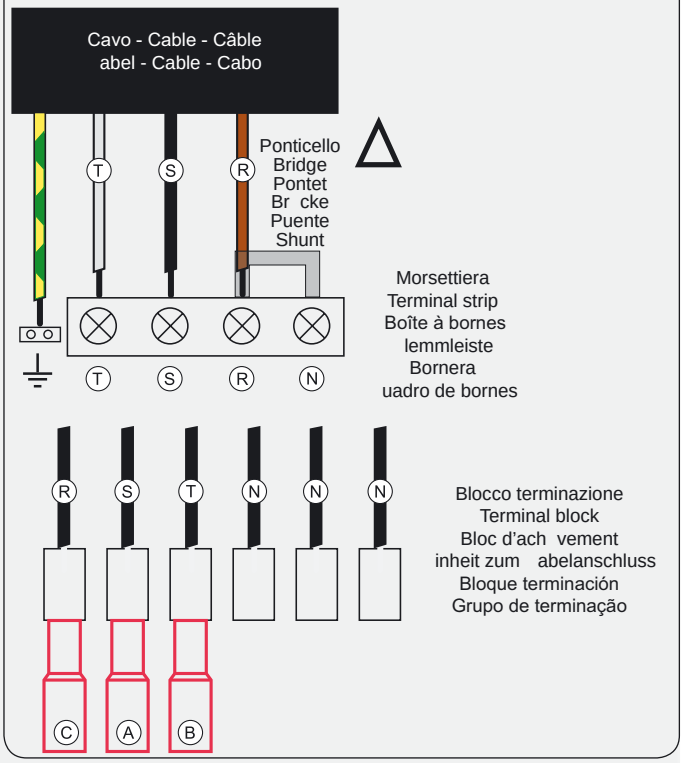
2
N Azzurro - Blue - Bleu Blau - Az l - Azul
T Marrone - Brown - Marron Braun - Mar n - Marron

Collegamento Trifase Three phase connection ranchement triphas Dreiphasig Anschluss - Conexión trifásica - Conexão tri-fásico

Collegamento a stella trifase con neutro
Star connection three phase with neutral wire
ranchement toile triphas avec neutre
Sternanschluss dreiphasig ohne neutralen eiter
Conexión de estrella (trifásica con neutro)
Conexão em estrela (tri-fásico com neutro)

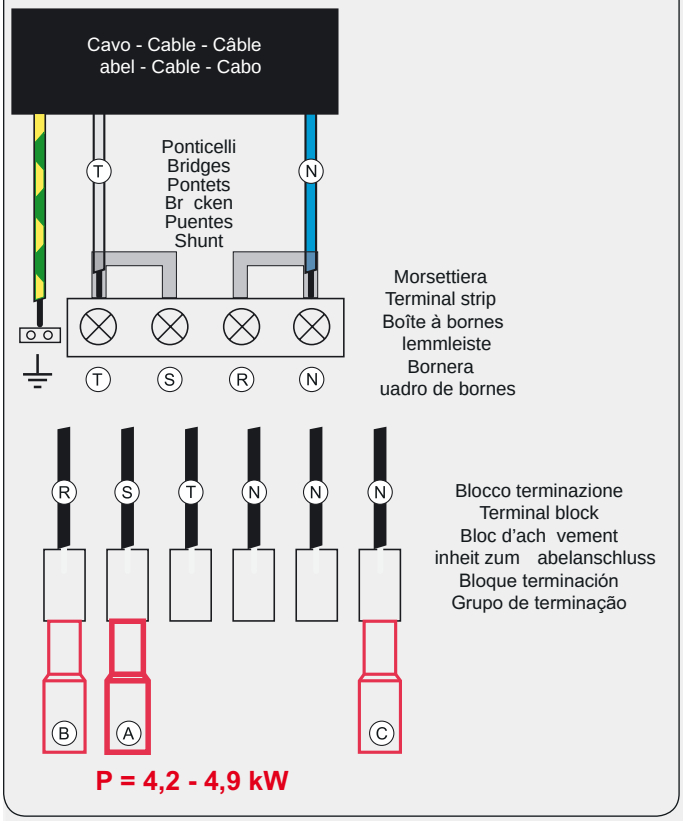


Collegamento a triangolo trifase sen a neutro
Triangle connection three phase without neutral wire
ranchement triangle triphas sans neutre
Dreiecksanschluss (dreiphasig, ohne neutralen Leiter)
Conexión de triángulo (trifásica sin neutro)
Conexão em triângulo (tri-fásico sem neutro)



Collegamento monofase Single phase connection ranchement monophas Einphasiger Anschluss - Conexión monofásica - Conexão mono-fásico

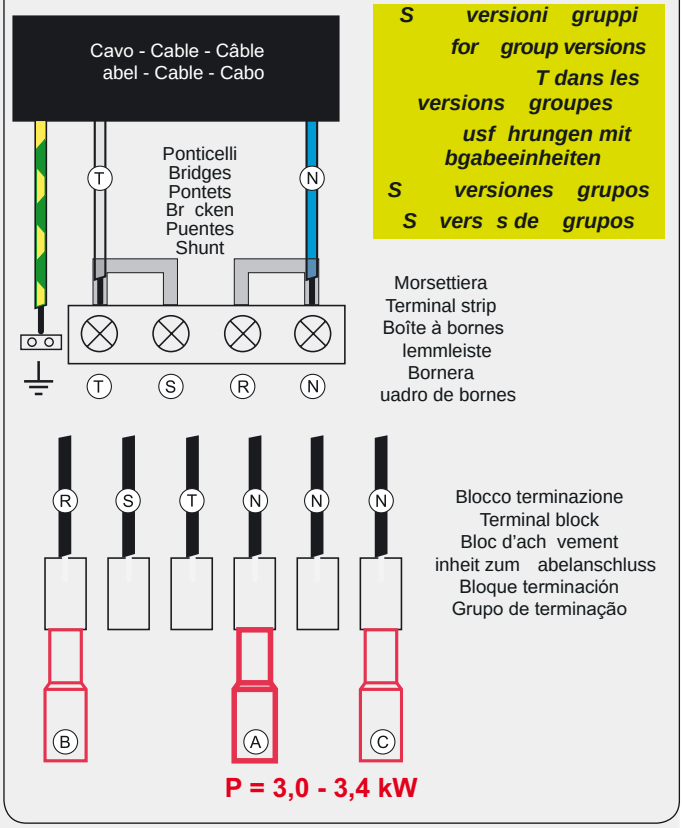
Collegamento monofase con poten a totale Single phase connection with full power accordement monophas pleine puissance inphasen nschluss mit esamtleistung Conexión monofásica con plena potencia Conexão monofásica com potência total



P = 4,2 - 4,9 kW

Collegamento monofase con poten a ridotta Single phase connection with reduced power accordement monophas puissance reduite inphasen nschluss mit redu ierter leistung Conexión monofásica con potencia reducida Conexão monofásica com potência reduzida

S versioni gruppi
for group versions
T dans les versions groupes
usf hrungen mit bgabeeinheiten
S versiones grupos
S vers s de grupos



P = 3,0 - 3,4 kW

SOLO PER COLLEGAMENTO MONOFASE A POTEN A RIDOTTA: applicare l etichetta adesiva (fornita in dotazione) con il nuovo valore di potenza in luogo del valore citato sulla targa dati della macchina.

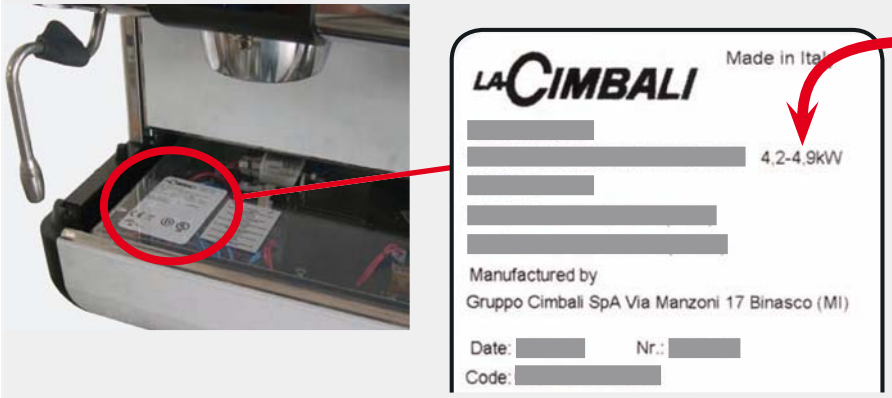
ONLY FOR A SINGLE-PHASE CONNECTION WITH REDUCED POWER: Apply the sticker (supplied) with the new power rating over the rating mentioned on the machine's data plate.

UNIQUEMENT POUR BRANCHEMENT MONOPHASE A PUISSANCE REDUITE: Appliquer l'étiquette adhésive (prévue à cet effet) avec la nouvelle valeur de puissance à la place de la valeur citée sur la plaque de données de la machine.

NUR BEI EINPHASIGEM ANSCHLUSS MIT REDU IERTER LEISTUNG: Das (mitgelieferte) lebeetikett mit der Angabe der neuen Leistung anstelle der Plakette mit den Maschinenkenndaten anbringen.

S LO PARA CONE I N MONOF SICA CON POTENCIA REDUCIDA: aplicar la etiqueta adhesiva (suministrada en dotación) con el nuevo valor de potencia en lugar del valor citado en la placa de datos de la m quina.

S PARA CONE O MONOF SICA COM POT NCIA REDU IDA: aplicar a etiquea adesiva (fornecida em dotação) com o novo valor de pot ncia em vez do valor mencionado na placa de dados da m quina.



Cambio della Tensione di Alimentazione del Trasformatore - Changing the Voltage of the Transformer
Changement de la Tension D'alimentation du Transformateur - Änderung der Transformator-Speisespannung
Cambio de Tension de Alimentacion del Transformador - Mudança de Tensão de Alimentação do Transformador

La macchina predisposta in fabbrica per la tensione di alimentazione indicata sulla targa dati, se la tensione di rete fosse diversa (ovviamente nell ambito della stessa categoria di tensione: . 2 - 22 - 2) necessario cambiare i collegamenti del filo di fase come indicato in figura.

The machine is factory-made for the voltage indicated on the nameplate data. If the voltage is different (obviously in the range of the same voltage category, that is . 2 - 22 - 2), the connections of the phase wire must be changed as shown in the figure.

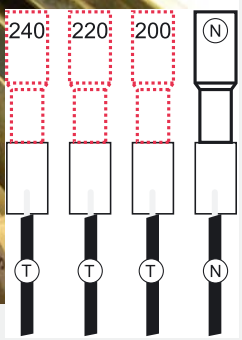
La machine est pr dispos e en usine pour la tension d alimentation indiqu e sur la plaquette des donn es, si la tension d alimentation est diff rente (bien s r dans le cadre de la m me cat gorie de tension: . 2 - 22 - 2) il est n cessaire de changer les branchements du fil de phase, comme indiqué sur la figure.

Das Ger t ist im Werk auf den Speisespannungswert eingestellt worden, der auf dem Typenschild angegeben ist. Sollte das Stromnetz einen anderen Spannungswert aufweisen (selbstverst ndlich innerhalb derselben Spannungskategorie: 2 - 22 - 2 .) m ssen die Anschl sse der Phasenleiter wie in der Abbildung dargestellt ge ndert werden.

La máquina ya está predispuesta desde su salida de la fábrica para la tensión de alimentación indicada en la placa datos, en el caso de que la tensión de la red fuese diferente (claro est en el mbito de la misma catoria de tension: . 2 - 22 - 2) es necesario cambiar las conexiones del cable de fase indicado en la figura.

A máquina encontra-se foi preparada na fábrica para a tensão de alimentação indicada na placa com os dados técnicos. No caso em que a tensão de alimentação seja diversa (obviamente no âmbito da mesma categoria de tensão: V. 200 - 220 - 240) é necessário proceder à mudança das ligações do fio de fase tal como indicado na figura.

limenta ione del Trasformatore
oltage of the Transformer
Tension D alimentation du Transformateur
Transformator Speisespannung
limentacion del Transformador
limenta o do Transformador



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SERVICE LINE

IT **Il GRUPPO CIMBALI e il "SERVICE LINE"**

Il servizio assistenza della società GRUPPO CIMBALI, nell'intento di essere vicino ai SIGG. Clienti nella scelta dei prodotti per il miglior utilizzo della macchina da caff , visualizza la linea:

ECO LINE - Prodotti per la pulizia

A) 610-004-129	liquido	per i cappuccinatori;
B) 610-004-220	in polvere	per i gruppi, i portafiltri, le tazze da caffè;
C) 610-004-224	bustine	per i gruppi, i portafiltri, le tazze da caffè;
D) 61 - -21	pastiglie	per i gruppi nelle macchine superautomatiche.

Per ordinare trasmettete il numero di codice al s. Concessionario.

GB **GRUPPO CIMBALI and the "SERVICE LINE"**

The GRUPPO CIMBALI Company s client service, the aim of which is to assure top coffee-machine performance for its clients at all times, also makes available its ECO LINE, a series of specific cleaning products expressly designed for this purpose.

ECO LINE - Cleaning products

A) For cappuccino makers	in liquid form	610-004-129;
B) For dispensers, filter-holders, coffee cups	in powder form	610-004-220;
C) For dispensers, filter-holders, coffee cups	in small envelops	610-004-224;
D) or superautomatic-machine dispensers	in tablet form	61 - -21 .

Order directly from your local distributor and refer to the particular item you require by its number, as shown above.

FR **GRUPPO CIMBALI et la "SERVICE LINE"**

La service d'assistance de la société GRUPPO CIMBALI, dans l'intention d'être à côté de ses clients, dans le choix des produits et en vue d'une meilleure utilisation de la machine à café, propose la ligne:

ECO LINE - Produits de nettoyage

A) 610-004-129	liquide	pour les fouettes-lait;
B) 610-004-220	en poudre	pour les groupes, les porte-filtre, les tasses à café;
C) 610-004-224	sachets	pour les groupes, les porte-filtre, les tasses à café;
D) 61 - -21	pastilles	pour les groupes des machines tout-auto.

Pour commander, transmettre le numéro de code à votre concessionnaire.

DE **GRUPPO CIMBALI und die "SERVICE LINE"**

Mit der Absicht dem unden bei der Produktwahl f r den bestm glichen Gebrauch der affeemaschine beizustehen, weist der undendienst der GRUPPO CIMBALI Gesellschaft auf folgende Produktlinie hin:

ECO LINE - Produkte f r die S uberung

A) 610-004-129	Flüssig	für die Cappuccino-Bereiter;
B) 610-004-220	in Pulverform	für die Gruppen, die Filterhalter, die Kaffeetassen;
C) 610-004-224	Tüten	für die Gruppen, die Filterhalter, die Kaffeetassen;
D) 61 - -21	Tabletten	f r die affeegruppen der vollautomat Maschinen.

r eine Bestellung bitte dem ertreter die atalog-Nr. angeben.

ES **GRUPPO CIMBALI y el "SERVICE LINE"**

Con el deseo de facilitar a los Srs. CLIENTES la selección de los productos para el uso correcto de la máquina de café, el servicio de asistencia de la sociedad GRUPPO CIMBALI les muestra la linea:

ECO LINE - Productos para la limpieza

A) 610-004-129	líquido	para los cappuccinadores;
B) 610-004-220	en polvos	para los equipos, los portafiltros, las tazas de café;
C) 610-004-224	en sobres	para los equipos, los portafiltros, las tazas de café;
D) 61 - -21	en pastillas	para los equipos de las m quinas superautom ticas.

Para los pedidos, envío el número de código a su Concesionario.

PT **GRUPPO CIMBALI e o "SERVICE LINE"**

O Serviço de Assistência de empresa GRUPPO CIMBALI, com a finalidade de aconselhar os Clientes na escolha dos produtos para a melhor utilização da máquina de café, apresenta a linha:

ECO LINE - Produtos para a limpeza

A) 610-004-129	líquido	para o kit cappuccino;
B) 610-004-220	en pó	para os grupos, manípulo dos filtros, chávenas de café;
C) 610-004-224	carteiras	para os grupos, manípulo dos filtros, chávenas de café;
D) 61 - -21	pastilhas	para os grupos das m quinas superautom ticas.

Para encomendar, indicar o número de código ao seu Concessionário.

SERVICE LINE

ECO LINE

A

C

B

D

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